USER'S MANUAL

CONVECTION OVEN FOR PASTRY SHOPS AND BAKERIES

VERSION T-ELITE

EN

Technical service

90024445rev00

CONTENTS

	PAGE
1 • GENERAL REMINDERS	3
2 • POINTS TO REMEMBER	4
3 • DESCRIPTION OF KEYS	5
4 • THE CUBE FUNCTIONS VOCABULARY	7
5 • PREHEATING THE OVEN	8
6 • SETTING THE OVEN MANUALLY FOR “MANUAL” COOKING	9
7 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE	11
8 • SAVING A PROGRAM	14
9 • SELECTING AND STARTING A STORED PROGRAM	16
10 • CHANGING A STORED PROGRAM TEMPORARILY	17
11 • SETTING THE CORE PROBE	18
12 • HUMIDITY CONTROL SYSTEM	20
13 • SPECIAL PROGRAMS	21
13.1 • VENT FUNCTION	21
13.2 • COOKING WITH ALTERNATING FANS	21
13.3 • COOKING WITH FAN DIRECTION	22
14 • PRACTICAL ADVICE	23
15 • DAILY CLEANING	24
16 • WASHING KIT	25
17 • ROUTINE MAINTENANCE	27
18 • MAJOR SERVICING	28
19 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION	28
20 • “PLUS” ADDITIONAL FUNCTIONS	32
21 • PROGRAM MANAGEMENT SUMMARY	37
22 • BRIEF DESCRIPTION OF PROGRAMMING	50

VERSION

T - Programmable electronics with Scroller control, twin speed, humidification, power reduction, automatic vent, lighting and door with double glazing.

(KL automatic washing system on request)

(Core probe on request)

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ALI S.p.A. - 20.04.2005

Repairs may become necessary over time; these and all major servicing operations must be entrusted exclusively to a Lainox technician or a Lainox authorized service agent.

1.1 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!

1.2 • This appliance must be put **only to the use for which it is specifically intended:** cooking foods. Any other type of use is improper and therefore dangerous.

1.3 • Only trained kitchen staff should be allowed to use the appliance.

1.4 • The oven must not be left unattended during operation.

1.5 • There are surfaces of the oven that become hot during operation. Take care!

1.6 • Ask the installer for information on correct operation and use of the water softener; incorrect or incomplete maintenance is at the origin of the formation of scale, which would badly damage the oven.

1.7 • Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate, located at the right-hand side on the bottom.

1.8 • Each appliance is equipped with a data plate identifying the model and its main specifications. An example is given below of a dataplate for an electric oven and one for a gas oven.

	TYP. ME 061 "P"	2003
	NR xxxxxxxxxx	
3N AC 400 V		50 Hz
	8 kW	kPa 200 - 500
IPX 5 CE - 03		

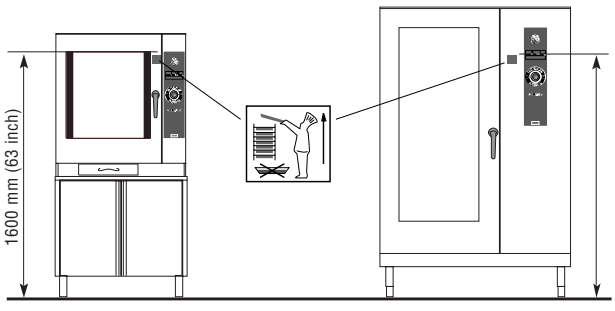
LX TYP. MG 101 "P"	TYP.	
2003	NR xxxxxxxxxx	
AC 230 V	50 Hz	1.00 kW
		kPa 200 - 500
	∑ Qn 18 kW	
A3 ☐	B13 ☒	B23 ☐
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5	CE 0085	

1.9 • In the event of technical assistance being required, **the trouble must be described in as much detail as possible,** so that a service technician will be able straight away to understand the nature of the problem.

1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**

1.11 • **The room**, in which the oven is to operate, **must be well ventilated!**

1.12 • Safety sticker
• Maximum height for inserting containers with liquids



2 • POINTS TO REMEMBER

2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see *"Daily Cleaning"*).

2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.

2.3 • **Do not use high pressure water jets when cleaning the oven!**

2.4 • For daily cleaning, **use non-corrosive products (alkali based)** suitable for the purpose. Abrasive materials and products should not be used as they will damage the surfaces. If the oven is equipped with an automatic washing system, use **SOLELY** products recommended by the manufacturer (see *"Daily Cleaning"*).

2.5 • Always switch off the appliance when work is finished, and shut off all energy supplies (electricity, water, and gas if connected).

2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off immediately and thoroughly.

2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.

2.8 • To ensure safe operation of the oven **do not obstruct the vents or any other opening in the casing!**

2.9 • **To ensure long term efficiency and reliability of the oven, major servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!
The manufacturer will disclaim any liability if the operation of the oven as originally intended is altered either by tampering or through failure to observe the instructions contained in the manuals.

3 • DESCRIPTION OF KEYS

ON-OFF (KEY 1)

Turns on the control panel, activates self-diagnosis.
Key light on: appliance ready for use.
Key light off: appliance powered, control panel off.

ENERGY SAVING (KEY 28)

Key for activating reduction of heating power.

TURNING OFF STEAM GENERATOR (KEY 29)

Key for turning off forced steam generator preheating (only on models that have this feature).

SPEED SELECTION (KEY 4)

Normal ventilation speed selection key with key light off, reduced speed key light on.

START-STOP (KEY 16)

START-STOP key:
to start and stop cooking in progress.
- Key light on: START, cooking started.
- Intermittent key light: TEMPORARY STOP obtained by opening the door or pressing the key once. Cooking and remaining time are stopped. Closing the door or pressing key **16** again restarts cooking.
- Key light off: PERMANENT STOP obtained by pressing key **16** for 3 seconds: cooking stops permanently, as if the time had expired.

OPERATIONS

3.1 • OVEN LIGHT KEY (KEY 22)

Pressing this key switches on the oven light, permitting the operator to check the progress of the cooking. The light goes out automatically when the door is opened; with the door closed, press the key again to switch off (see light switch timing chapter 23 “PARAMETERS”).

3.2 • RAPID COOLING KEY (OVEN DOOR OPEN) (KEY 21)

This function is activated only with the oven door open. Pressing the key activates the fan, which rapidly lowers the temperature in the oven to 50 °C. **“COOL”** This function is particularly useful if one cooking operation at high temperature is to be followed by another using a much lower temperature, or when the oven needs cleaning immediately after a cooking operation (see *“Daily Cleaning”*).

3.3 • OPEN OVEN VENT KEY (KEY 24)

This function is activated only in convection mode. Pressing the key opens the oven vent, allowing the escape of excess moisture that collects within the cavity. The vent is closed manually (LED on = vent open; LED off = vent closed, flashing LED = vent in operation).

The position of the vent can also be saved in a program (see *“Cooking chamber vent”* setting).

3.4 • OVEN MOISTURE INLET KEY (KEY 23)

This function is useful for foods that require added humidity when cooking. Press the key and hold for as long as it is wished to let moisture into the oven.

Note: "COOL" *The appliance is fitted with an automatic system for lowering the temperature, that operates in all cooking modes. If the temperature exceeds the display setting by 30 °C, the humidifier automatically directs cold water into the oven and the temperature is rapidly lowered. This precludes the possibility that food could start cooking with too high a temperature in the oven. In addition, the added moisture prevents foods from drying up.*

4 • THE CUBE: FUNCTIONS VOCABULARY

This section sums up the meaning of some important functions that frequently recur in the following explanation.

• **TIME OUT*:** when setting the cooking program functions, especially in the early days of learning to use the appliance, after a time of 10 sec. has passed since the last setting, the data are saved automatically, thus avoiding any unfortunate “loss of programming”. The display stops blinking to signal the exit due to TIME OUT. The temperature display indicates the actual oven temperature. To return to setting, press the key of the required function. For programs with two or more cycles, press key **19** and search for the required cycle with the SCROLLER.

• **PROGRAM*:** in the condition of a PERMANENT STOP (START STOP key light off) key **18** is used to search for the programs saved by the user and sorted alphabetically automatically. Pressing key **18** and then key **17 “PLUS”** takes you to the submenus COPY PROGRAM, RECIPES LX, EXIT.

• **PLUS*:** key providing access to additional functions.

• **ENTER*:** confirms the selected control.

• **RECIPES LX*:** section of memory containing the optimized cooking recipes and added by the manufacturer who provides a series of them at your disposal. Having the manufacturer's recipes available is helpful when dealing with new foods for which you want the cooking to be successful.

5 • PREHEATING THE OVEN

Before cooking it is always vital to preheat the oven while empty in order to shorten the cooking time and ensure a good result. The preheating temperature depends on the type of product, size and quantity; as a rule you set a preheating temperature 15-25% greater than the cooking temperature.

OPERATIONS

5.1 • SWITCH ON

Press key 1. If display 8 signals a fault code, see *"Self-diagnosis and fault identification"*.

5.2 • SELECT PREHEATING MODE

Press key 10.
A standard setting is automatically displayed with the following values:
oven temperature: **130 °C**
time: **Infinite "inf"**

If the standard settings meet your needs, the oven is ready for starting with START key 16.

5.3 • CHANGE

If the displayed temperature of 130 °C needs to be changed, **press key 10, turn the SCROLLER** within 10 sec. (to the right increases, to the left decreases), until the required value appears in the display.

Note: *Approximately 10 sec. after the knob has been released* ***(TIME OUT*)*** *the display will revert to the actual oven temperature, in this way the set value has been saved.*

5.4 • START

Press key 16. The LED associated with the key remains permanently alight **("START")**.
On reaching the set temperature, an intermittent beep will signal that oven preheating is over and "LOAD" will be shown on display **8**.

5.5 • DISPLAYING AND CHANGING THE PREHEAT TEMPERATURE DURING OPERATION

If the setting needs to be checked during preheating, press key **10**.
If the temperature displayed is incorrect, adjust with the SCROLLER and wait for 10 sec. (**TIME OUT***) to save the new setting automatically.

6 • SETTING THE OVEN MANUALLY FOR “MANUAL” COOKING

OPERATIONS

6.1 • SWITCH ON

Press key 1. Any faults are signalled after “self-diagnosis” on display **8** see *“Self-diagnosis and fault identification”*.

6.2 • SET THE TEMPERATURE

The display **8** shows “MANUAL”, the temperature displayed is the one inside the oven, press key **10**, the temperature display **5** blinks, display **8** shows **“TEMPERATURE”**, within 10 seconds set the required cooking temperature, e.g. 165 °C using the SCROLLER (to the right increases, to the left decreases).

6.3A • SET THE TIME

The time display **6** shows **[inf]** infinite, press key **11**, the time display **6** blinks, display **8** shows **“CYCLE TIME”**, within 10 seconds set the cooking time, e.g. 45 minutes by turning the SCROLLER to the right to set the cooking time.

Or

6.3B • SET CORE PROBE

See *“Setting the core probe”*.

Note: *The settings are saved approx. 10 seconds after the last action* ***(TIME OUT*)****, you can exit programming quickly by pressing the lit key of the last setting again.*

Place the food in the oven. Refer to the *"Practical Advice"* heading for more information.
If the core probe is to be used, refer to *"Setting the core probe"* and *"Hints on using the core probe"*.

6.4 • START

Press key 16 START to start cooking: the key light stays on steady.

At this point...
the temperature display 5 indicates the actual oven temperature.

The time display 6 indicates the time remaining to complete cooking.
The luminous dot alongside the value indicates:
blinking = cooking in progress;
permanently alight = cooking suspended.

Note: the first time the appliance is turned on each day the forced steam generator AUTOMATICALLY PREHEATS the steam generator.
When starting a program that includes steam, **the program is automatically started as soon as the steam generator has reached the preheating temperature** so as to avoid starting the program without any steam. The message "BOILER COLD" indicates that the forced steam generator has not yet reached the preheating temperature.

6.5 • END OF COOKING

If infinite time has been selected, stop cooking by pressing key **16 PERMANENT STOP** for 3 seconds.
If a cooking time or core probe temperature has been entered, a few minutes before the end of cooking the message **"END"** will be displayed alternating with the name of the **"MANUAL"** program, so as to notify the operator before the time is up or the set core probe temperature has been reached. An intermittent beep will signal that cooking has concluded.
To interrupt the signal, simply open the oven door. Remove the food from the oven, following the directions given under paragraph 2.7 of the *"Points to remember"* heading.

If you want to turn on cooking a second time with the same settings, after putting the food in the oven, just press key 16 (START) without having to do the settings again.

Displaying and changing saved values
If, during cooking, you want to check or change the settings of: temperature, cycle time or core probe, autoclima, on pressing the corresponding key **10-11-12-31**, the display will blink for 10 sec. indicating the setting. Use the SCROLLER to make the new setting which will automatically be saved at the end of **TIME OUT***.

7 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE

STARTING THE COOKING PROGRAM

OPERATIONS

Manual cooking with a number of cycles in sequence permits including preheating the oven with no load, thus becoming the first cooking cycle; let's see an example:

7.1 • SWITCH ON

Press key 1. Any faults are signalled after "self-diagnosis" on display **8**. See *"Self-diagnosis and fault identification"*.

SELECT CYCLE 1

Press key 19, display 8 will show "CYCLE 1".

SET THE TEMPERATURE

The temperature display blinks with a preset value of "130 °C", within 10 seconds set the required cooking temperature, e.g. 165 °C using the SCROLLER (to the right increases, to the left decreases).

Note: *Approximately 10 sec.* ***(TIME OUT*)*** *after releasing the SCROLLER, the display will revert to the actual oven temperature.*

SET THE TIME

The time display **6** shows **[inf]** infinite, press key **11** to set a cooking time. In our example we want to leave the CYCLE TIME on **[inf]** to be able to use cycle 1 as oven preheating. On reaching the set temperature, an intermittent beep will signal that oven preheating is over and "LOAD" will be shown on display **8**.

7.2 • SELECT CYCLE 2

Press key 19, display 8 will show "CYCLE 1" blinking, turn the SCROLLER to the right, it will show "CYCLE 2".

Note: *The data are saved automatically 10 seconds after the last setting, press key 19, display 8 will show "****CYCLE 1****" blinking, turn the SCROLLER to the right to search for the cycle you want to view, and make any changes as customary.*

SET THE TEMPERATURE

The temperature display blinks with a preset value of "130 °C", within 10 seconds set the required cooking temperature, e.g. 165 °C using the SCROLLER (to the right increases, to the left decreases).

SET THE TIME

The time display **6** shows **[inf]** infinite, the time display **6** blinks, display **8** shows **"CYCLE TIME"**, within 10 seconds set the cooking time, e.g. 45 minutes by turning the SCROLLER to the right.

Or

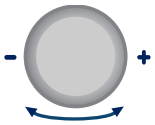
SET COOKING WITH CORE PROBE

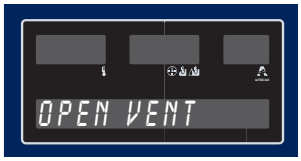
Refer to the *"Setting the core probe"* heading and so on to set the required number of cycles (9 at most).

7 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE

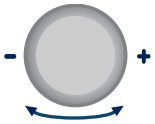
PLUS

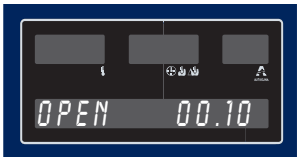
Press key 17 and display **8** will show the current vent status **"VENT CLOSED"**.





Turn the Scroller to the right to go to the additional functions that are presented in sequence.
OPEN VENT FOR THE ENTIRE COOKING CYCLE





Turn the Scroller to the right to permit setting the vent opening before the end of the cycle. If, for instance, using the Scroller we set **OPEN 00.10**, the vent will automatically open 10 minutes before the end of the cycle; the following cycle will be closed.

ENTER to save the settings.
(To quit the setting without saving, press keys **15** or **17**).

START to start the cooking program, automatically saving the settings.

7 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE

STARTING THE COOKING PROGRAM

OPERATIONS

• **START**

Press key 16 START to start the first cooking cycle: the key light stays on steady.

At this point...

the temperature display 5 indicates the actual oven temperature.

The display 8 indicates "MANUAL"

The display 9 indicates the current cycle "1".

The time display 6 indicates the time **[inf]**, on reaching the set preheat temperature, a cyclic beep will signal it is time to put the food into the oven.

Open the door and place the food in the oven. If the core probe is to be used, refer to *"Setting the core probe"* and *"Hints on using the core probe"*. Close the door, the cooking program will automatically switch on with **CYCLE 2**, the time display **6** will show the total remaining time till the end of cooking. The passage from cycle 2 to a subsequent cycle takes place automatically and is signalled by a beep.

• **END OF COOKING**

Five minutes before the end of cooking or 5 °C before the probe temperature it is reached at the core, the message **"END OF COOKING"** will be displayed to notify the operator in advance. When the time is up or the set core probe temperature has been reached, an intermittent beep will signal that cooking has concluded.

To stop the beeping, simply open the oven door. Remove the food from the oven, following the directions given under paragraph 2.7 of *"Points to remember"*.

If you want to turn cooking back on with the cycles in the sequence that has just ended, simply press the START key without having to make any other settings.

Displaying and changing saved values

If, during cooking, you want to check or change the settings of: temperature, cycle time or core probe, autoclima, on pressing the corresponding key **10-11-12-31**, the display will blink for 10 sec. indicating the setting. Use the SCROLLER to make the new setting which will automatically be saved at the end of **TIME OUT***.

To use the additional functions, see under the headings referring to the function of the **PLUS** key.

Note: *Manual programs with one or more cycles in sequence will automatically be* ***"DELETED"*** *when switching off with key* ***1 (OFF)****.*

8 • SAVING A PROGRAM

INTRODUCTORY NOTE
Saving a cooking program consists in attributing a standard name or an invented one to the MANUAL program to then be automatically saved in alphabetical order in the user program list.

Keys used see page 7 vocabulary:

***PROGRAM**
***PLUS**
***ENTER**

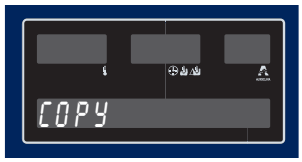
OPERAZIONI

8.1 • Set a program according to the instructions of chapters:
5 • SETTING THE OVEN MANUALLY FOR "MANUAL" COOKING or
6 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE,

Make sure that the appliance is on PERMANENT STOP (START STOP light off), press key **18 PROGRAM**, display **8** blinks, press key **17 PLUS**, the display will show **"COPY"**.

8 • SAVING A PROGRAM

When the display **8** shows **"COPY"** blinking

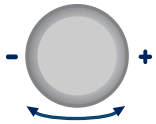


press key **20**.

The manual program previously set is saved in the first free position. It is automatically named **"PROG1"** or **"PROGN"** if the memory already contains **"PROG1"**, **"PROG2"**, **...**, **"PROG(N-1)"**. Display **8** shows the name of the new program with the first letter blinking so you can set the name you want. In this example we want to write **"BREAD".**

Only the letter **"B"** will blink.

After two seconds, the next letter will start blinking. In this example it is the letter **"R"**. Turn the Scroller anticlockwise to get to the letter **"E"**.

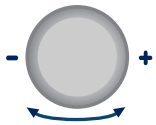


Wait for another 2 seconds to go onto the letter **"A"**.

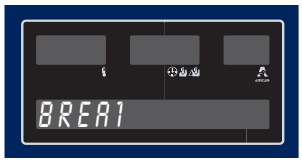
Wait for another 2 seconds to go onto the next letter.

8 • SAVING A PROGRAM

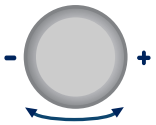
Turn the Scroller to get to the letter **“D”.**

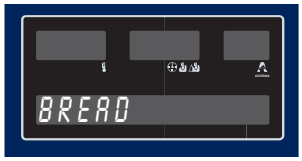


Wait for another 2 seconds to go onto the next one.



Turn the Scroller to get an empty space. The following letters are also deleted, if there are any mistakes in the program name wait for the cursor to go back onto the letter to change.





Press key **20** ENTER to save the name of the program.

The new name is saved and entered in the list in alphabetical order. The displays **5**, **6**, **7** will show the settings and **8** will show the name of the new program. In this example **“BREAD”.**

The program **“BREAD”** starts up on pressing key **16** START (steady light).

9 • SELECTING AND STARTING A STORED PROGRAM

9.1 • SWITCH ON

Press key 1; display **8** will show **"MANUAL"**. Press key **18**: **"MANUAL"** will blink. Turn the SCROLLER to display the required program name (e.g. BREAD); press key **16** to start cooking.

If the retrieved program has two or more cycles, display **9** will show **[1]**, if the time indicates **[inf]**, that is the preheating cycle of the oven with no load, a beep will signal when the oven has reached the temperature.
Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe and connect to the appliance).
Close the door, display **9** will show **[2] to indicate switching on cycle 2**.

Turning off preheating
If you want to "skip" cycle 1 for preheating the oven with no load, it will be sufficient, after starting with key **16**, to keep pressed for 2 sec. key **19**, the program will automatically go onto cycle 2.

Warning: The preheat stage should be skipped only when the oven is already hot from previous cooking.

Viewing the settings
If during START cooking you need to check the settings for the current cycle, press key **19**. If you want to view the settings of the following cycles, press key **19**, turn the SCROLLER to search for the required cycle, the displays will update with the values assigned to the displayed cycle without affecting the cooking in progress, press key 19 again or wait for the end of **TIME OUT*** to view the cycle in progress.

10 • CHANGING A STORED PROGRAM TEMPORARILY

Introductory note

The appliance permits temporarily modifying the saved program, that is for cooking in progress only. **The program selected for editing must be on START key 16 with light on**. When the program is stored for a product with a different size, for which it is necessary to lengthen the cooking times, it may be necessary to raise the temperature or change any of the other parameters. The temporary change will be signalled on display **8** with dots under the program name. The change will be deleted when the cooking program has finished.

OPERATIONS

Retrieve the program and start cooking, as described previously.

Changing the fan speed cooking mode

... press the key corresponding to the cooking mode and/or the new fan speed, the change is accepted automatically.

Increase/decrease temperature and/or time, core probe

... press the relevant key **10-11-12**, the corresponding displays blink to indicate entering setting mode, turn the SCROLLER to set the new values that will be saved at the end of the **TIME OUT***.

Increase/decrease humidity setting, vent pre-opening

... press key **31**, the display **7** will blink to mean it is in setting mode, turn the SCROLLER to set the new value.

Increase/decrease setting, vent pre-opening

If the program includes oven vent pre-opening (see chapter 13), press key **17**, the display will show, for example **"OPEN 00.14"**, use the SCROLLER to increase or decrease the vent pre-opening time, the new value will be saved at the end of the **TIME OUT***.

11 • SETTING THE CORE PROBE

Introductory note
The core probe allows cooking to be regulated by monitoring the temperature at the core of the product. This device overrides the time setting, and cooking stops as soon as the temperature at the core of the product reaches the selected value.

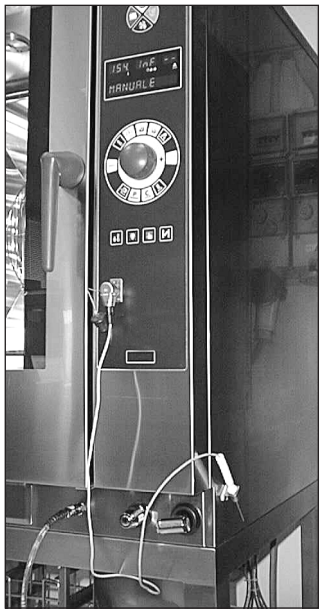
Using the core probe ensures the minimum temperature is reached at the core of the product; end of cooking is signalled when the probe's temperature has reached the setting.

The multipoint core probe can be handily used as a portable thermometer, by inserting the probe in connection **27** in any time operation mode; with the oven on stand by, keeping key **12** pressed for a few seconds, display **6** will show the probe temperature for a few seconds. The ideal system to test the core temperature of a product during the various cycles of a time program.

OPERATIONS

11.1 • COOKING WITH THE CORE PROBE

Warning: if you select a program that needs the core probe, display 8 signals "PROBE ERR"; connect the core probe to connection 27, place the probe in its cylindrical housing if the first cycle is used as preheating the oven with no load, otherwise the program cannot start.



Insert the probe into the food (see *"Hints on using the core probe"*), connect the probe to connection **27**. Set the oven temperature (as directed in the chapters on settings), press key **12** and use the SCROLLER to set the required core temperature.

PRACTICAL EXAMPLE
Setting
Oven temperature: **140 °C (key 10)**
Core temperature: **78 °C (key 12)**

What happens
The temperature in the oven reaches 140 °C, and stays at that level, the food gradually increases in temperature. 5 degrees Celsius before reaching the set core temperature, display **8** shows the message **"END"** COOKING alternated with the PROGRAM NAME so as to let the operator get the distribution organized in advance.
On reaching the core temperature of 78 °C a beep signals the end of cooking.

Warning: Wait for a few seconds after inserting the core probe in connection **27** (the time it takes the electronic card to identify the probe), then start cooking with key **16 START/STOP**.

11 • SETTING THE CORE PROBE

It is also recommended to insert the probe with the food at the centre of the oven.

Optional: *a needle probe is available on request for monitoring the temperature of vacuum-packed or small-sized products; this probe likewise is plugged into the front panel* ***(27)****, with no special adaptation required.*

Advantages

- Improves control over the cooking process, eliminating the risk of loss and waste
- ensures precision in cooking, regardless of quality or mass;
- saves time, as control is automatic;
- guarantees hygiene; with precision monitoring of the core temperature, there is no need for food to be handled, poked or prodded;
- ideal for large items of food;
- cooking precision to one degree Celsius (+/-1 °C) for delicate foods.

12 • HUMIDITY CONTROL SYSTEM

INTRODUCTORY NOTE

The **AUTOMATIC HUMIDITY** humidity control system makes it possible to keep a constant level of humidity in the oven when cooking by convection or with the combination cycle. It performs a double function, on the one hand introducing moisture, and on the other extracting moisture from the food when a set value is exceeded.

Especially advantageous for fresh products that cannot have the same moisture content from one day to another, but which when cooked will always have the same aspect and consistency.

This system permits obtaining the same cooking result for the same food cooked in different quantities.

OPERATIONS

12.1 • COOKING WITH THE HUMIDITY CONTROL SYSTEM

Once the oven or core probe temperature has been set (as described under the relevant headings), press the keys **31** to set the desired **"HUMIDITY"** value, from 1 (very dry) to 99 (very humid). Place the food in the oven and, if the core probe is being used, insert the probe (see *"Hints on using the core probe"*), connect the core probe to connection **27** and proceed according to the cooking mode selected.

Advice

Defining the **UMIDITÀ** value requires a certain amount of practical experience.

Nonetheless, it is impossible to commit a catastrophic error, and this function undoubtedly enhances the appearance of the food.

Ideal for:

foods that tend to dry up, or that need a humid cooking climate that helps rising.

Advantages

Repeatable results, even when foods are cooked together with others having different characteristics.

13 • SPECIAL PROGRAMS

Introductory note
Their purpose is to complete a cooking process to obtain the best results, without the operator taking any direct action, in terms of presentation, degree of cooking.

OPERATIONS

13.1 • VENT FUNCTION

It is a **"PLUS"** that is combined with any cooking cycle.

How to set:
Set a program as directed under the headings:

5 • SETTING THE OVEN MANUALLY FOR "MANUAL" COOKING"; or
6 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE;

make sure that the appliance is on **PERMANENT STOP** (blinking light **16** off), press key **19**, select, with the **SCROLLER**, the required program cycle, the cycle will blink on the display **9**, press key **17**, the display **8** will show "**VENT**", press key 20, the display will show "VENT CLOSED"; you will go to the "OPEN VENT" or "OPEN 00.01" by turning the SCROLLER. See para. 7 for setting.

13.2 • Cooking with ALTERNATING FANS

This is a **"PLUS"** that can be turned on in any cooking cycle.
The ventilation during the time without heating works alternately on a time basis so that the heat and humidity in the oven remain well mixed to ensure optimal conditions.

How to set:
Set a program as directed under the headings:

5 • SETTING THE OVEN MANUALLY FOR "MANUAL COOKING" or

6 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE,

make sure that the appliance is on **PERMANENT STOP** (blinking light **16** off), press key **19**, use the **SCROLLER** to select the required program cycle, the cycle appears blinking on the display **9**, press key **17**, the display **8** shows "**VENT**", turn the SCROLLER to select ALTERNATING FANS, "V ALT OFF", press key 20 t confirm the selection.
If the stored program includes using the "ALTERNATING FANS" function, display 8 will show the letter "A" reminding you that the cooking includes using the function.

13.3 • Cooking with FAN DIRECTION

This is a **"PLUS"** that can be turned on in any cooking cycle.

The ventilation during the time works alternately (NORMAL), turning only to the right (RIGHT FANS) or turning only to the left (LEFT FANS).

How to set:

Set a program as directed under the headings:

5 • SETTING THE OVEN MANUALLY FOR "MANUAL COOKING" or

6 • SETTING THE OVEN MANUALLY FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE,

make sure that the appliance is on **PERMANENT STOP** (blinking light **16** off), press key **19**, use the **SCROLLER** to select the required program cycle, the cycle appears blinking on the display **9**, press key **17**, the display **8** shows "**VENT**", turn the **SCROLLER** to select FANS DIRECTION, from "NORMAL" (function disabled) to "RIGHT FANS" or "LEFT FANS", press key 20 to confirm the selection.

14 • PRACTICAL ADVICE

14.1 • PREHEATING THE OVEN

The step of preheating the oven is extremely important and useful in ensuring successful cooking results.

As a general rule, always preheat the oven when empty, setting the temperature between approximately 15% and 25% of that to be utilized subsequently in cooking.

14.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For uniform cooking, it is preferable to distribute the load over several shallow containers rather than fill up a single deep container.

Keep to the weights specified in the following table:

Nr. pans	Maximum load per pan	Maximum oven load
5 x 60 x 40	4 kg	24 kg
5 x 60 x 40	8 kg	56 kg
15 x 60 x 40	4 kg	40 kg

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

WARNING

Do not insert pans/containers with liquids deeper than 1.6 m, see 1.12.

14.3 • FROZEN/DEEP-FROZEN PRODUCTS

For these products, it is the quality and nature of the foods that will dictate how the oven is preheated and loaded. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

14.4 • TYPES OF CONTAINER

For optimum results, it is vital to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

14.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

14.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. Minimizing the use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact, bringing the benefits of a more diet-conscious type of cuisine.

15 • DAILY CLEANING

15.1 • THOROUGH CLEANING...
is a prerequisite for faultless cooking and better yields:

- foods retain their characteristic flavour;
- no burning and smoking of residues and spills from previous dishes during operation;
- energy savings;
- less maintenance work and a longer service life;
- the simplicity of the procedure means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator:

Turn on automatic cooling with key **21** if the oven is very hot.

Turn on the "MAN WASH" oven cleaning cycle to remove day-to-day dirt.

Switch off the oven with key **1**.
Press key **17**, the display blinks **"DATE"**, turn the **SCROLLER** to the right to show **"MAN WASH"**.
Press key **20** to turn on the **MANUAL** wash program explained below.

Cycle 1 - Cooling/preheating: the display shows **"COOL"** if the oven temperature is high, **"WAIT"** if the oven temperature is low. On reaching the temperature, it shows **"CUBE CLEAN"**, the light of key **16** blinks to indicate a **TEMPORARY STOP**, a beep signals it is time to open the door and spray detergent in the oven.
Close the door and press key **16** to turn the wash cycle back on, after which the operator needs to take no other action until the end of the program.

Cycle 2 - Cleansing action

Cycle 3 - Steam cycle

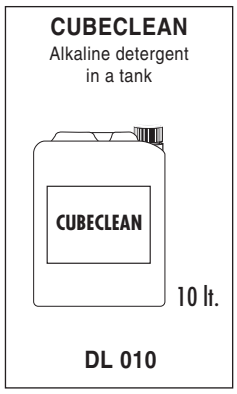
If consistent remains of dirt deposit on the outlet filter in the middle of the bottom of the oven, clean so as to ensure a free flow of water and detergent.

The end of the program is defined by a cyclic beep, open the door to turn it off. Switch off the appliance with key 1.

It is a good rule at the end of the wash cycle to rinse the inside of the oven again with the hand-held shower, wipe the front seal of the oven with a sponge or cloth to prevent it from deteriorating too soon.

15.2 • WARNING
Never use direct or high-pressure jets of water to clean the outside of the oven.
Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as irreparable damage could occur. Similarly, **aggressive detergents**, of non-alkaline formulation containing high percentages of sodium and ammonia, **can** soon **damage the seals, jeopardizing oven efficiency and operation**.
External surfaces should be washed down using a sponge, and hot water with a suitable proprietary cleaner added.

15.3 • It is recommended to use a specially formulated detergent.



16 • WASHING KIT

OPERATIONS

OPTIONAL: The appliance equipped with the washing kit (see details shown in drawing on page 25) permits activating two oven cleaning cycles: **SOFT WASH - HARD WASH**, without any direct action by operator during cleaning.
The detergent is distributed evenly by the spray at the right time, avoiding any possibility of contact with the operator; the special fast-coupling wash arm permits rinsing the oven.
Using detergents other than the one recommended by the manufacturer is not recommended as cleaning could be impaired and the washing system could get damaged.

Make sure that the quick-fit coupling for the detergent is properly inserted (see photo below) and the tank is supplied with enough of the detergent recommended by the manufacturer.
Turn on automatic cooling with key **21** if the oven is very hot.
Turning on the "SOFT WASH" oven cleaning cycle to remove day-to-day dirt:
Switch off the oven with key **1**.
Press key **17**, the display blinks **"DATE"**, turn the SCROLLER to the right to show **"SOFT WASH"**.
Press key **20** to turn on the **SOFT** wash program explained below.

16 • WASHING KIT - DAILY CLEANING

OPERATIONS

Cycle 1 cooling/preheating: the display shows **"COOL"** if the oven temperature is high, **"WAIT"** if the oven temperature is too **"LOW"**. On reaching the temperature, it shows **"INSERT ARM"**, the light of key **16** blinks to indicate a TEMPORARY STOP, a beep signals it is time to open the door and hook the wash arm onto the hook on the roof; insert the pin in the hole and turn anticlockwise to its limit stop.

Press key **16** to turn the wash cycle back on, after which the operator needs to take no other action until the end of the program.
The **"SOFT WASH"** program is an automatic sequence of 7 cycles, lasting a total of 24 minutes, to provide the best combined action of cleansing (cycle 2-3), steam spraying (cycle 4), rinsing by rotating the wash arm (cycle 5) alternated with the steam cycle, end rinsing combined with ventilation (cycle 6) and drying (cycle 7) to yield a shiny, dry oven.

If consistent remains of dirt deposit on the outlet filter in the middle of the bottom of the oven, clean so as to ensure a free flow of water and detergent.

The end of the SOFT wash program is defined by a cyclic beep, open the door to turn it off, put on the safety gloves to protect your hands and REMOVE the wash arm, turning the pin clockwise to its limit stop.

Switch the appliance off with key 1 ON/OFF.

Turning on the "HARD WASH" oven cleaning cycle to remove TOUGH dirt:

Switch off the oven with key **1**.

Press key **17**, the display blinks **"DATE"**, turn the SCROLLER to the right to show **"HARD WASH"**.

Press key **20** to turn on the **HARD** wash program explained below:

Cycle 1 cooling / preheating: the display shows **"COOL"** if the oven temperature is high or **"WAIT"** if the oven temperature is too low. On reaching the temperature, it shows **"INSERT ARM"**: the light of key **16** blinks to indicate a TEMPORARY STOP. A beep signals it is time to open the door and hook the wash arm onto the hook on the roof; insert the pin in the hole and turn anticlockwise to its limit stop.

Press key **16** to turn the wash cycle back on, after which the operator needs to take no other action until the end of the program.

The **"HARD WASH"** program is an automatic sequence of 11 cycles, lasting a total of 38 minutes, to provide the best combined action of cleansing (cycle 2-3-6-7), steam spraying (cycle 4-8), rinsing by rotating the wash arm (cycle 5-9), end rinsing combined with ventilation (cycle 10) and drying (cycle 11) to yield a shiny, dry oven.

If consistent remains of dirt deposit on the outlet filter in the middle of the bottom of the oven, clean so as to ensure a free flow of water and detergent.

The end of the HARD wash program is defined by a cyclic beep, open the door to turn it off, put on the safety gloves to protect your hands and REMOVE the wash arm, turning the pin clockwise to its limit stop.

Switch the appliance off with key 1 ON/OFF.

Notices!

Switching off the appliance with key 1 is not permitted during operation of the SOFT WASH and HARD WASH programs; wait for the end-of-washing signal, remove the wash arm to be able to switch off the appliance.

It is a good rule at the end of the wash cycle to rinse the inside of the oven again with the hand-held shower, wipe the front seal of the oven with a sponge or cloth to prevent it from deteriorating too soon.

Shut off all utilities (electrical power supply, water, and gas if connected). Leave the door slightly ajar when the appliance is not in use.

17 • ROUTINE MAINTENANCE

17.1 • PERIODICALLY...

... the deflector and the shelf grilles should be cleaned as and when necessary.

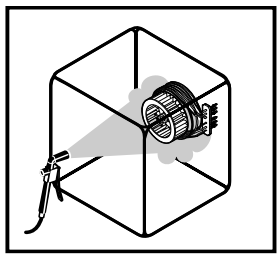
Proceed as follows:

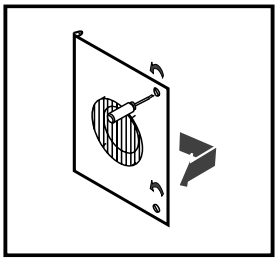
- shut off all utilities (electrical power supply, water, and gas if connected);
- take out the pan racks;
- using a screwdriver of the right size, or a coin, unscrew the deflector screws to be able to clean the back; it is recommended to use the hand-held shower for thorough rinsing
- dry with a clean cloth;
- it is necessary to remove the deflector if the dirt is particularly tough to remove; do not use abrasives or scourers that would damage the steel surface; size permitting, wash the deflector in a dishwasher.

  Secure the deflector in the oven, making sure the two fixing screws on the right-hand side are well tightened.

17.2 • PROLONGED IDLE PERIODS

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.





18 • MAJOR SERVICING

18.1 • To ensure correct and safe operation, the oven must be serviced at least once a year by a Lainox technician or authorized service agent.

18.2 • **With this in mind, customers are recommended to sign a service agreement.**

19 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

19.1 • Whenever the appliance is powered up by pressing the main switch, an electronic diagnostics routine is run automatically to check the principal functions. Assuming the appliance is in perfect working order on completion of the self-diagnosis routine, the display **8** shows **"MANUAL"**, the oven temperature display shows the actual temperature in the oven, and the LEDs of the cooking mode keys all blink. At this point the cooking parameters can be entered.

19.2 • If any irregularities are discovered, on the other hand, these are indicated on the display **8**. Error codes are extremely important when trouble cannot be remedied by the operator, since they give the service technician an indication as to the nature of the fault. The message on the display is accompanied by a beep whose frequency depends on the importance of the fault.

19 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

MESSAGES	
	Message on the **display 8**. Oven temperature probe faulty, **switch off the oven immediately** and contact a Lainox technician or authorized service agent.
	This symbol lights up when there is no water reaching the appliance, in which case **check** that the shutoff valve is open and that there is water still coming from the main. If there is no supply from the main, inform the water company or agency. If there is no problem with the main, contact a Lainox technician or authorized service agent. In the meantime, the oven can still be used in convection mode, after pressing key **15** to bypass the error signal.
	The device **preventing thermal overload of the motor has cut in. Switch off the oven immediately** and contact a Lainox technician or authorized service agent.
	The oven safety **thermostat has cut in. Switch off the oven immediately** and contact a Lainox technician or authorized service agent.
	An **abnormally high temperature rise** has registered in the compartment housing electrical **components**. The oven can still be used under close observation, until the arrival of a service technician.
	An excessive temperature rise registering in the electrical components compartment could result in damage to components. **Switch off the oven immediately** and contact a Lainox technician or authorized service agent.

19 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

MESSAGES	
	Core probe faulty. Should the message appear, it is necessary to **check** the connector is plugged into the socket **(27)** properly. The oven can continue to be used until the arrival of a service technician, but without this accessory.

WARNING FOR GAS MODELS

NO GAS. Check that the shutoff valve is open and that there is gas coming from the main. If there is no supply from the main, inform the gas company or agency. If there is no problem with the main, contact a Lainox technician or authorized service agent.

Gas appliances are fitted with ignition devices incorporating an automatic reset function. If operation is not restored automatically after several attempts, display **8** will show the error code **"GAS SHUTDOWN"** illustrated alongside. A beep warns the operator.
Press the key **16** to reset ignition.
If the fault persists, contact a Lainox technician or authorized service agent.
Note: *Burner shutdown is a safety condition. Therefore, this situation is not a sign of the appliance malfunctioning..*

If, after carefully carrying out these checks, the appliance still does not function properly, call a Lainox technician or authorized service agent.

Note: *When contacting Lainox service technicians, try to explain the fault in as much detail as possible, referring all the information indicated on the identification data plate (see page 3).*

Boiler pre-heating probe fault; oven can only be operated in convection mode; steam and combined modes are disabled. Call in the technical assistance service.

19 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

Boiler safety thermostat trips, switch off the oven immediately and contact a Lainox technician or authorized service agent.

It appears when the door is open and signals that the door microswitch fails to close the contact.
Check that the door is closed;
if the signal reappears contact a Lainox technician or authorized service agent.

Error during the automatic wash phase.
It appears when the oven temperature exceeds 110 °C during the SOFT or HARD wash phase.
This fault will stop the appliance, contact a Lainox technician or authorized service agent.

20 • PLUS: USEFUL ADDITIONAL FUNCTIONS

The PLUS 17 key pressed in succession with other keys provides access to further important functions:

"DELAYED STARTING":

Working condition: PERMANENT STOP (light of key **16** off) of any one program (MANUAL or PROGRAM WITH NAME). This function permits starting a cooking program with a time lag, or preheating the oven with no load, so as to organize the work better during idle periods.

With the oven on, select the desired cooking program or set a manual program, press key **20** so that the display shows the program name without blinking, press key **17**, the display will show **"DELAY START"**, press key **20**, the display will blink dd.mm.yy (day, month, year) with the SCROLLER set the required date for postponed starting, the blinking cursor will automatically move from the day to the month and then the year, press key **20** to confirm the setting, the display will show the hours and minutes when you want automatic starting, set with the SCROLLER, press key **20** to confirm, the display will show **"START"**, press key **20**, the display signals alternating **"WAIT" "START hh.mm"** where hh.mm is the time for automatic program starting.

At the set date and time the appliance will automatically switch on and run the preselected program, it is not possible to use the oven at the same time.

If you want to cancel the delayed starting function previously activated, switch off and back on again with key **1**, the appliance goes into the standard setting, or press key **16** to start the program immediately.

If you want to change the delayed starting time when the **"WAIT" "START hh.mm"** message appears, just press key **20** and change the setting with the SCROLLER, confirm with key **20**, start with key **20**.

When setting, to exit programming, press key **15** or **17**, and you exit **without** saving the setting.

Warning: deferred cooking is permitted solely for foods with no risk of bacterial proliferation; do not exceed the maximum food wait time before starting cooking, scrupulously follow current health and hygiene requirements.

"END TIME", "TIMER", "PHASE STOP":

Working condition: START of the cooking program, light of key **16** on steady.

On pressing the key **17** during cooking, the display shows the different functions in sequence on turning the SCROLLER.

Press key **20** to activate the desired function:

"END TIME": For a few seconds the display shows the exact time at which the cooking program ends, for example 16.57; if the program includes an end cycle with infinite time or subsequent cycles controlled by the core probe, the infinite or core probe cycle start time will be shown. The function permits programming preparation for subsequent serving to the minute.

20 • PLUS: USEFUL ADDITIONAL FUNCTIONS WITH THE OVEN OFF

"TIMER": the display shows the time passed since the start of cooking for a few seconds, which is a useful function when cooking "new food" in manual mode for which we need to note down the total cooking time to define a program in the future.

"CYCLE STOP": the display shows **STOPCYON**, press key **20** to activate the function: at the end of each cycle the appliance stops and a cyclic beep signals the stop. The operator can therefore alter the program with cycles in sequence to add seasoning, remove a dish in the event of differentiated cooking, check the state of progress of cooking, and on closing the door the program will automatically activate the following cycle.

If you want to turn off the function, when **STOPCYOFF** appears press key **20**, the function will be turned off.

When setting, to exit programming press key **15** or **17**, you exit without activating the function.

The "STOPCYCLE" function should be activated whenever starting cooking, it cannot be saved.

PLUS: useful additional functions with the oven off.

The PLUS **17** key pressed with the oven OFF and light of key **1 (ON/OFF)** off permits displaying the following functions some of which are useful for the operator and others for the authorized installer.

With the appliance OFF, press key **17**, scroll to locate the relevant function, press key **20** to activate the function, key **15** or **17** or wait for TIME OUT to exit **without** saving the data, key **20** to **save** any settings/changes.

"DATE": used to display or edit the date, changes are made by turning the SCROLLER, the blinking cursor will move automatically from the day to the month, etc., press key **20** to save the new data.

"TIME": press key **20** to display or edit the actual time, changes are made by turning the SCROLLER, the blinking cursor will move automatically from the hours to the minutes, etc., press key **20** to save the new data.

"LANGUAGE": press key **20** to display the available languages with the SCROLLER: Italian, English, German, French, Spanish; after selecting the new language press key **20**, all the messages/signals will automatically be updated in the new language.

20 • PLUS: USEFUL ADDITIONAL FUNCTIONS WITH THE OVEN OFF

“CARD HOURS”: press key **20** to display the number of hours the appliance has been on, in order to be able to organize the “servicing”.

“MAN WASH”: manual oven wash cycle (see chapter 18).

“SOFT WASH”: “soft” automatic oven wash cycle (see chapter 18).

“HARD WASH”: “hard” automatic oven wash cycle (see chapter 18).

“CONVECTION OUTPUT”: CONVECTION mode performance learning cycle - for the sole use of the authorized technician.

“PROBE TEST”: press key **20** to display the temperature probes with which the appliance is equipped - for the sole use of the authorized technician.

“PARAMETERS”: on pressing key **20**, the display will show a series of parameters that can be adjusted to your needs, for customized management of some functions. On display **8** the parameter number blinks **(36)**, turn the SCROLLER to display the remaining parameters; on identifying the required parameter, press key **20** that makes the standard setting of the parameter blink. Turn the SCROLLER to set the required value.

Press key **20** to pass from the standard parameter setting to the parameter number and continue displaying the remaining parameters if desired. Exit and save the new setting by pressing key **20**.

20 • PLUS: USEFUL ADDITIONAL FUNCTIONS WITH THE OVEN OFF

Parameter number	Unit of measurement	Standard value	Minimum value	Maximum value	Description
36	Sec.	0	0	100	Oven light activation time, set to 0 sec. = light always on. E.g.: Set to 20 sec. = light automatically goes out after 20 seconds, therefore by setting a value other than zero the lighting is timed, permitting savings in energy and on the component.
54	Sec.	10	10	120	Duration of TIME OUT: after a time of 10 seconds you automatically exit the function "programming" phase, the displays show the time and actual temperature. From the moment the operator believes he is sufficiently familiar with the the functions of the appliance, this TIME OUT can be lowered so as to "exit" the programming / viewing phase more quickly.
59	-	1	0	1	Temperature view selection Set to 1 = ˚C Celsius Set to 0 = ˚F Fahrenheit. Depending on the operator's habits it is possible to simultaneously convert the temperature readings into ˚F Fahrenheit or ˚C Celsius, which is useful for the American market.
110	-	100	0	100	Volume Set to 100 = maximum volume. To lower the volume, set values under 100, the volume will decrease proportionally down to a minimum set by the manufacturer.
145	C/ F	5	0	300	Connection with printer (HACCP): with core probe cooking, prints out the values every 5 C at the food.
146	Min.	5	0	300	Connection with printer (HACCP): with time cooking, prints out the values every 5 minutes.

“TECH PARAM”: press key **20** to enter the technical parameter section of the electronic card - for the sole use of the authorized technician.

“SERVICE”: press key **20** to activate testing of the electronic card - for the sole use of the authorized technician.

“HACCP”: press key **20** to activate the HACCP program; software and hardware available on request.

“MODEM”: press key **20** to activate the modem connection program.

“SOFTWARE”: press key **20** to display the software release (Date).

21 • PROGRAM MANAGEMENT SUMMARY

The following pages give a graphical aid for a quick overview of the programming or programs.
For more detailed descriptions, please refer to the headings in this manual.

21.1 • "MANUAL" PLUS

Start with the oven off. Press key **1** (ON/OFF) and select the cooking mode and temperature settings.

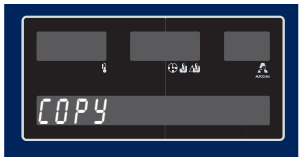
The display **8** shows **"MANUAL"**.

Press key **18**.

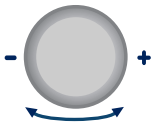
The display **8** shows **"MANUAL"** blinking.

Press key **17**.

The display **8** shows **"COPY"** blinking.

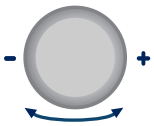


Turn the Scroller.



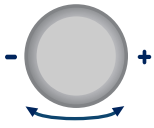
The display **8** shows **"PROGRAMS"** blinking.

Turn the Scroller.



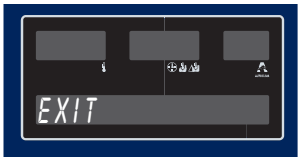
The display **8** shows **"RECIPES LX"** blinking.

Turn the Scroller.

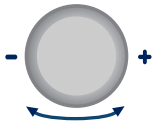


21 • PROGRAM MANAGEMENT SUMMARY

The display **8** shows **"EXIT"** blinking.



Turn the Scroller.



The following keys can be pressed for each of these functions:

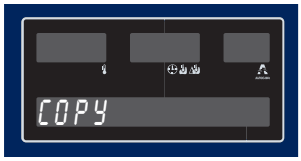
Pressing key **15** or key **17** exits this submenu and takes you back to the start (Manual not blinking).

Pressing key **16** starts the manual program that has just been set.

Pressing key **18** or **19** causes nothing to happen.

21.2 • ACCESSING THE COPY SUBMENU

When the display **8** shows **"COPY"** blinking

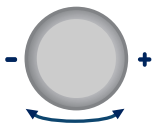


press key **20**.

The manual program previously set is saved in the first free position. It is automatically named **"PROG1"** or **"PROGN"** if the memory already contains **"PROG1"**, **"PROG2"**, **...**, **"PROG(N)"**.
Display **8** shows the name of the new program with the first letter blinking so you can set the name you want.
In this example we want to write **"BREAD"**.

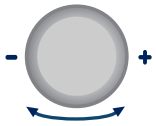
Only the letter **"B"** will blink.

After two seconds, the next letter will start blinking.
In this example it is the letter **"R"**.
Turn the Scroller anticlockwise to get to the letter **"E"**.



Wait for another 2 seconds to go onto the letter **"A"**.

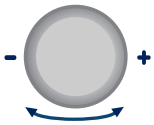
Wait for another 2 seconds to go onto the next letter.



Turn the Scroller to get to the letter **"D"**.

Wait for another 2 seconds to go onto the next one.

Turn the Scroller to get an empty space. The following letters are also deleted, if there are any mistakes in the program name wait for the cursor to go back onto the letter to change.



Press key **20** to save the name of the program.

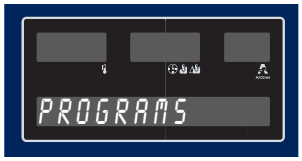
The new name is saved and entered in the list in alphabetical order. The displays **5**, **6**, **7** will show the settings and 8 will show the name of the new program. In this example **"BREAD"**.

The program **"BREAD"** starts up on pressing key **16** START (steady light).

21.3 • ACCESSING THE SUBMENU "PROGRAMS"

This section provides access to the user recipe book, the recipes can be copied, renamed, edited and deleted.

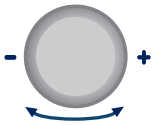
When the display **8** shows "PROGRAMS"



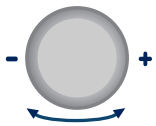
press key **20**.

The display **8** shows the name of the first program blinking in alphabetical order, for instance **"ROAST"**.

If, for instance, you want to select the **"CARROTS"** program, turn the Scroller clockwise until the program appears...



Whereas if the desired program is **"SPINACH"**, turn the Scroller anticlockwise until the program appears...



21 • PROGRAM MANAGEMENT SUMMARY

Starting from this point, this is what happens on pressing the following keys:

Pressing key **16** starts the program that has just been selected.

Pressing key **20** the display **8** fixes on the name of the program.

Pressing key **18** the display **8** fixes on the name of the program.

Pressing key **17** takes you into the submenu of the programs.

Pressing key **19** displays the program cycles.

21.4 • ACCESSING THE SUBMENU "LX RECIPES"

The **"LX RICIPES"** section contains the following recipes, resulting from the manufacturer's cooking tests, useful to achieve an excellent result. The recipes can be copied, then edited, but not deleted. See RECIPE PLUS.

When the display **8** shows **"RECIPES LX"**

press key **20**.

The display **8** shows the name of the first program blinking in alphabetical order of the recipe book supplied by the manufacturer. Using the Scroller move onto the desired recipe (see the LX Recipes chapter, 25).
After choosing one of the manufacturer's recipes, this is what happens on pressing the following keys:

Pressing key **16** starts the program that has just been selected.

Pressing key **20** the display **8** fixes on the name of the program

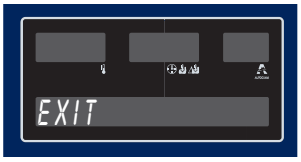
Pressing key **18** the display **8** fixes on the name of the program.

Pressing key **19** displays the program cycles.

21 • PROGRAM MANAGEMENT SUMMARY

21.5 • ACCESSING THE SUBMENU "EXIT"

When the display **8** shows **"EXIT"**



press key **20**.

You return to the main menu where display **8** shows **"MANUAL"** fixed and **5**, **6**, **7**, the previous settings.

21.6 • PROGRAM PLUS

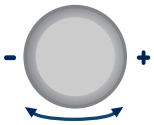
Start with the oven off. Press key **1**.

The display **8** shows **"MANUAL"**.

Press key **18**.

The display **8** shows **"MANUAL"** blinking.

Turn the Scroller to move onto the desired user program, for example **"CHICKEN"**.

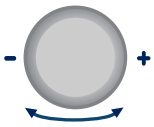


The display **8** shows the name of the selected program blinking.

Press key **17**.

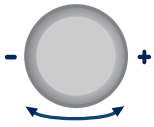
The display **8** shows **"LOCKED"** blinking.

Turn the Scroller.



The display **8** shows **"RENAME"** blinking.

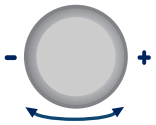
Turn the Scroller.



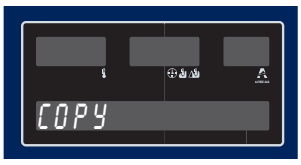
21 • PROGRAM MANAGEMENT SUMMARY

The display **8** shows **"CANCEL"** blinking.

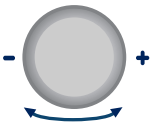
Turn the Scroller.



The display **8** shows **"COPY"** blinking.

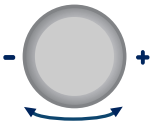


Turn the Scroller.

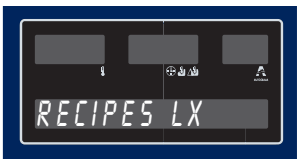


The display **8** shows **"MANUAL"** blinking.

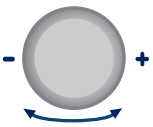
Turn the Scroller.



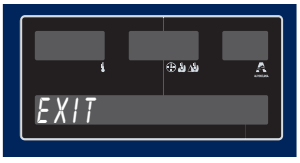
The display **8** shows **"RECIPES LX"** blinking.



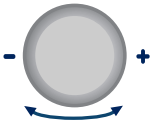
Turn the Scroller.



The display **8** shows **"EXIT"** blinking.



Turn the Scroller.



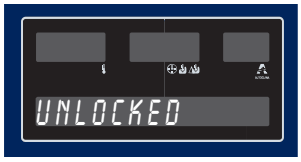
21.7 • ACCESSING THE SUBMENU “LOCKED”

When the display **8** shows **“LOCKED”**

press key **20**.

The previously selected program is locked so it is not possible for the operator to modify it in START. The display **8** shows the name of the program that has just been locked and the other displays show the program settings.
If the selected program had already been locked previously, press key 18 and then key 17; “MANUAL” appears. Turn the Scroller until the display shows **“UNLOCKED”**.

When the display **8** shows UNLOCK



press key **20**.

The previously selected program is unlocked and you go back into STOP status; the display **8** shows the name of the program that has just been unlocked and the other displays show the program settings.
The letter **“L” (LOCKED)** that appears in the cooking phase alongside the name of the program indicates it is protected/locked and so cannot be saved.

21 • PROGRAM MANAGEMENT SUMMARY

21.8 • ACCESSING THE SUBMENU “RENAME”

When the display **8** shows **“RENAME”**

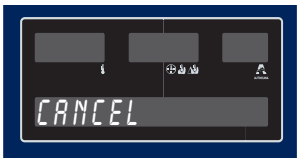
press key **20**.

The first letter of the name to edit starts blinking on display **8**. The procedure is the one already described for the copy function.

21 • PROGRAM MANAGEMENT SUMMARY

21.9 • ACCESSING THE SUBMENU “CANCEL”

When the display **8** shows **“CANCEL”**



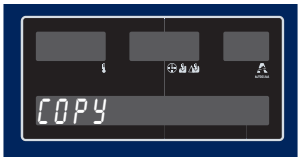
press key **20**.

The previously selected program is deleted from memory and can no longer be retrieved.
Afterwards the display shows the previous program, in alphabetical order, to the one that has just been deleted.

21 • PROGRAM MANAGEMENT SUMMARY

21.10• ACCESSING THE SUBMENU “COPY”

When the display **8** shows **“COPY”**



press key **20** to be able to copy an existing program.

See the **COPY** function described on the previous pages.

21 • PROGRAM MANAGEMENT SUMMARY

21.11• ACCESSING THE SUBMENU “MANUAL”

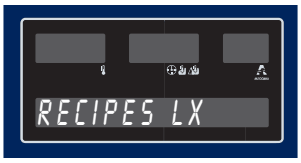
When the display **8** shows **“MANUAL”**

press key **20**.

The card goes onto the manual program.

21.12• ACCESSING THE SUBMENU “RECIPES LX”

When the display **8** shows **“RECIPES LX”**



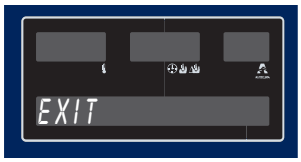
press key **20**: the display shows the first initial blinking, in alphabetical order, of the recipes supplied by the manufacturer, see chapter 25.

See function already described.

21 • PROGRAM MANAGEMENT SUMMARY

21.13• ACCESSING THE SUBMENU “EXIT”

When the display **8** shows **“EXIT”**



press key **20**.

You return to the main menu where display **8** shows the selected program name and displays **5**, **6**, **7** show the previous settings.

21.14• "RECIPES LX" MANUFACTURER RECIPE PLUSES

Refer to the manufacturer's **"RECIPES LX"** list, chapter 25.
Start with the oven off. Press key **1**.

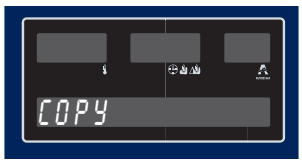
The display **8** shows **"MANUAL"**.

Press key **18**.

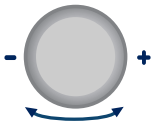
The display shows **"MANUAL"** blinking.

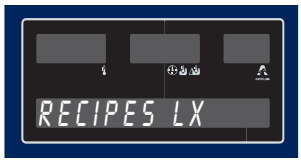
Press key **17**.

The display **8** shows **"COPY"** blinking.



Turn the Scroller until the display **8** shows **"RECIPES LX"**.





Press key **20**.

The display shows the name of the first program supplied by the manufacturer blinking. Turn the Scroller to retrieve the desired program.

1 - LANGUAGE SETTING (ENGLISH)

CONTROL PANEL OFF

- *PRESS*

: "DATE" APPEARS ON THE DISPLAY
- *TURN THE SCROLLER UNTIL "LANGUAGE" APPEARS*
- *PRESS*

: THE SET LANGUAGE APPEARS ON THE DISPLAY
- *TURN THE SCROLLER UNTIL "ENGLISH" APPEARS ON THE DISPLAY*
- *PRESS*

: TO CONFIRM ENGLISH

NOTES

NOTES

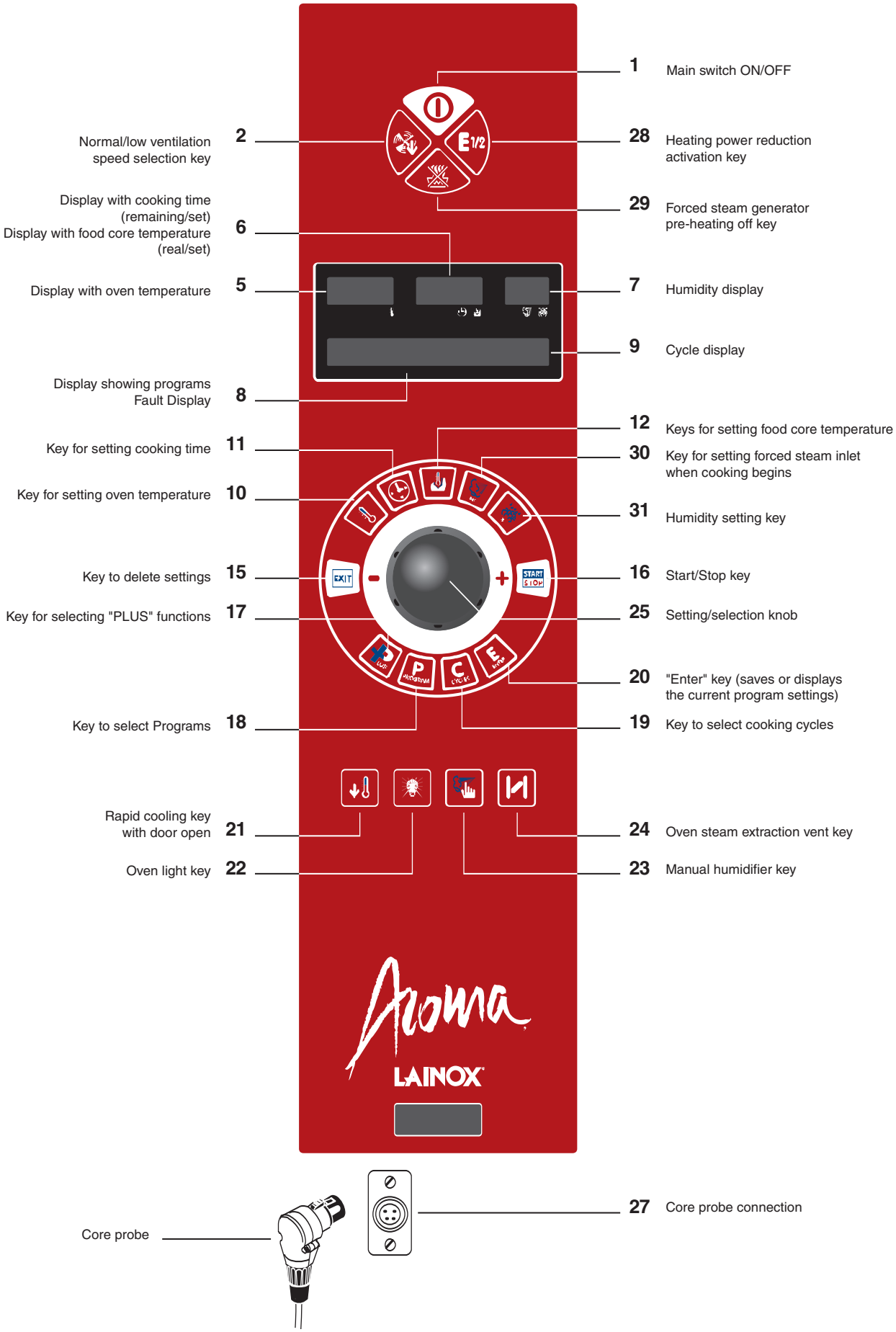
NOTES

DESCRIPTION OF DISPLAY AND KEYS

DISPLAY, KNOBS AND KEYS

VERSION T ELITE

DISPLAY, KNOBS AND KEYS


1 Main switch ON/OFF
2 Normal/low ventilation speed selection key
28 Heating power reduction activation key
29 Forced steam generator pre-heating off key
6 Display with cooking time (remaining/set) Display with food core temperature (real/set)
5 Display with oven temperature
7 Humidity display
9 Cycle display
8 Display showing programs Fault Display
12 Keys for setting food core temperature
11 Key for setting cooking time
30 Key for setting forced steam inlet when cooking begins
10 Key for setting oven temperature
31 Humidity setting key
15 Key to delete settings
16 Start/Stop key
17 Key for selecting "PLUS" functions
25 Setting/selection knob
20 "Enter" key (saves or displays the current program settings)
18 Key to select Programs
19 Key to select cooking cycles
21 Rapid cooling key with door open
24 Oven steam extraction vent key
22 Oven light key
23 Manual humidifier key
Aroma
LAINOX
Core probe
27 Core probe connection